

HUNGRY HILL

By WALTER JOSEPH DE LANEY.

They called the elevated stretch just north of Elsdon "Hungry Hill," and it was not a misnomer. Certainly there were hungry people there, men, women and children to the number of over a hundred, housed in ramshackle structures that had not seen paint for a full decade, with leaky roofs and loose windows and doors and fast going to decay and disintegration.

Elsdon was not a manufacturing town, but ten years back a rascally promoter had raided the place, plausibly affecting to turn the busy wheels of industry and bring trade and profit to the wealthy citizens who were induced to invest in the stock of the exploitation. A site was donated, a long rambling one-story factory building was constructed and the River Novelty company came into existence. Fifty workmen and their families were induced to move from the East and houses were built for them. The plant manufactured hardware novelties, started, halted for lack of capital, and it was then learned that the promoter had appropriated most of this and had absconded.

The old investors refused to put in another dollar. The plant was locked up and the workmen were left stranded. Some of them sought work elsewhere. The majority, however, remained. Some of the old workmen found desultory work at road making throughout the district, some became itinerant chore men, doing odd jobs about Elsdon. Some did not work at all. Everything was deplorable, from the raising of poorly nourished children to the loss of ambition among the stranded castaways. They were more than that—taboo, to the highly civilized better class of the lower town.

Hungry as were the denizens of Hungry Hill, they were not too famished to ignore an unfortunate human derelict who drifted their way one cold wintry evening, a man poorly clad and with a face expressive of pain and deprivation. He had slipped across a hummock of ice on the ill-kept street and had sprained his ankle. Kindly hands carried him to the nearest house. It was that of a widow with four children.

Mrs. Martha Boyd was a buxom, heartsome creature whose husband had died, leaving her with no means. The neighbors had clubbed together and had gathered up enough to start her in a very limited grocery business. The two elder children, boys of eleven and thirteen, picked up occasional dimes and quarters doing odd chores about Elsdon. The mother was thrifty, popular and always happy-tempered.

Matt Waldron, rover, half-tramp, was cared for pityingly. He told Mrs. Boyd he was homeless and had seen better days. So he was given a room in the house and became a fixture in the business. The children liked him and his respectful ways won the esteem of the widow.

Matt took a vast interest in all the poor souls about town. He tidied himself up at his best. There was a meeting of the selectmen at Elsdon and before them he appeared. He told them of the indigent and ill at Hungry Hill. He showed them how it would not take much to fix up the old plant. Orders and needs grew all along the river. He knew considerable about basket weaving. If the town would put in certain machinery and turn over a free lease of the plant and the tillable land adjoining it to the community, he would answer for working up a business that would give lucrative employment to the poor souls around him and lift them from the mire.

"If you won't do that," added Matt, when he noted the indifference in the faces of his auditors, "turn over the plant and its ten-acre site to me, provided I find some one willing to put up the capital to operate it."

There was no objection to this. The original investors were glad to get rid of an elephant on their hands. They doubted his ability to produce results, but agreed to help him out.

And now Matt Waldron, the roughest about the necker-dog, began to develop. His backer was a methodical old man who left the direction of affairs to Matt, to whom he had taken a great fancy.

The machinery was ordered, the old plant renovated. Gangs were sent down the river to cut the material needed, a flatboat purchased to float the finished ware to market and first ten, then twenty and finally fifty hands were employed at good wages at the plant.

"Mr. Waldron, you're a regular mactan!" declared the widow, as Matt showed her over the plant, alive with the buzz and bustle of practical industry.

"And what is that?" she inquired, as with shining eyes Matt took up a black elmsy lump from his office desk.

"New luck, grand luck, Mrs. Boyd!" proclaimed Matt, with an exultant grin in his tones. "Coal, tons of it, thousands of tons. By accident in digging a well I struck a vein ten feet down on the factory grounds. Hungry Hill is a vast coal bin and we're rich—my partner—the whole community—for all shall share in the fine fortune a kind fate has seen to us."

It was true, and Hungry Hill blossomed from idleness into industry and from penury into opulence. And all joined in giving Matt and his bride a grand ovation after Mrs. Boyd had said "Yes."

The gratuity is now on sale in 30 states and the District of Columbia.

Christmas card novelties now on sale at Fitts.

ASK FOR and GET
Horlick's
The Original
Malted Milk
Substitutes Cost YOU Same Price.



For immediate and permanent relief from eczema I prescribe **Resinol**

"If you want to experiment, try some of those things you talk about. But if you really want that itching stopped and your skin healed, get a jar of Resinol Ointment. We doctors have been prescribing that ever since you were a small boy, so we know what it will do."

Resinol Ointment and Resinol Soap contain nothing that could irritate the tenderest skin. They clear away pimples, reduce and soothe stop dandruff, and form a most valuable household treatment for sores, chafings, cuts, burns, etc. Sold by all druggists. Use Resinol Soap for baby's bath.

KING PRAISES U. S. MISSION IN A TALK WITH NORTHCLEFFE

Shows Surprising Acquaintance with the Possibilities of Aircraft Production.

London, Nov. 19.—Lord Northcliffe states that in an audience extending over an hour Sunday he heard from the lips of King George at Buckingham palace his majesty's view of the present state of the war and the world importance of American intervention.

Speaking of the American mission and of Colonel House, whom he had known for a number of years, King George said that the personnel of the American mission displayed knowledge and alertness indicative of the American character and purpose.

Lord Northcliffe was surprised by the king's intimate knowledge of the possibilities of aircraft production in the United States and his majesty's great interest in the Liberty engine, and his knowledge of the men who have evolved it and the method by which it has been produced.

Lord Northcliffe was commanded by his majesty to convey his thanks to the members of the British war mission for their good work, in which they were so considerably assisted by their American colleagues. The king is absolutely confident of complete victory.

GROCERS GET ORDERS; BAN COMBINATION OFFERS

Food Administration Forbids Sales Where Customers Must Buy Other Things to Buy Commodity.

Springfield, Nov. 19.—Retail dealers were ordered by the food administration Saturday to stop the widely prevalent practice of making "combination sales," requiring customers to make other purchases in order to obtain a certain commodity. One exception is made—on all sales of sugar the dealer may require the purchaser to buy twice the weight of corn meal.

Reports have come from many cities that "combination sales," particularly since the shortage of sugar in the east began. In order to get a couple of pounds of sugar consumers have had to spend a certain amount in other goods.

This practice, the administration holds, is likely to lead to wasteful buying. The exception in regard to corn meal is made as a wheat conservation measure, to encourage greater use of corn products, but dealers are not required to make the exception unless they so desire.

Ample power to enforce its orders to retailers is possessed by the food administration through its licensing of wholesalers. Any dealer who fails to heed an order will find his supply from the wholesaler cut off if his offense is reported.

HANDLING OF TOBACCO. Has Undergone a Distinct Change in North Carolina.

Winston-Salem, N. C., Nov. 19.—A complete revolution in the method of handling leaf tobacco from the time it is gathered from the field until it is ready for the market has been made recently in Piedmont, North Carolina, one of the largest tobacco growing sections, to meet the increasing demand for bright tobacco used in the manufacture of cigarettes. The new method saves labor, time and fuel.

For many years, the growers in this district have bent their energies toward raising heavy tobacco regardless of the quality, since practically all of the tobacco grown was used in the manufacture of chewing tobacco. They would allow the tobacco to mature in the field and when it began to turn yellow would commence gathering it, cutting the whole stalk and stripping the leaves after curing by heat.

Under the new methods, the leaves are stripped from the stalk in the field according to the degree of ripeness. The tobacco is "topped" in the field so each stalk will have an average of about twelve, so the process of stripping requires about four trips over the field, at intervals of three or four days, allowing the leaves to mature regularly and evenly.

The new process has several points of advantage, the first and main one being that the leaf is allowed to cure evenly and brightly. The stripping process, which permits of speedier handling has resulted in a much shorter marketing time.

The average amount sold each year on the Winston-Salem market in recent years has been about 25 million pounds, though the unusually short crop of 1916 amounted to only about 17 million pounds. Last year the crop sold for an average of about 18 cents a pound, the largest in the history of the market. This year with more than half of the crop sold, the average price paid for it to November 1 was more than 32 cents a pound.

Easily Answered.

Standing by the entrance of a large estate in the suburbs of Dublin are two huge dogs carved out of granite.

An Englishman going by in an auto thought he would have some fun with the Irish driver.

"How often," he asked, "do they feed those two big dogs?"

"Whenever they bark, sir," was the straightforward reply.—Rehoboth Sunday Herald.

ANTHRACITE MAY JUMP

Price May be Advanced 45 Cents a Ton to Absorb Increased Wages

PRICE HINGES ON DR. GARFIELD

Miners and Operators Reach New Wage Agreement Involving \$40,000,000 Raise

Washington, Nov. 19.—Wage increases ranging from 15 to 44 per cent for Pennsylvania anthracite miners were agreed to by operators here Saturday, on condition that the advances are absorbed in higher coal prices.

As soon as they had signed their tentative new contracts, miners and operators called on Fuel Administrator Garfield and asked that anthracite prices be raised to meet the increase. Dr. Garfield took the request under advisement and announced that he would make a careful investigation before rendering a decision.

It is estimated that the wage increases would add about 45 cents a ton to anthracite prices and give the miners about \$40,000,000 additional pay annually.

Fuel administration officials would not say Saturday night how Dr. Garfield views the demand for higher anthracite prices. When bituminous producers and miners fixed a new wage scale recently, he increased bituminous prices to absorb the raise, but bituminous prices had just been cut sharply in the government's fixing of coal prices. Anthracite prices remained at about the same level under the price fixing.

Dr. Garfield may make an announcement early next week. He had informed the miners and operators that the government would make no promises on which they might base negotiations. The only official recognition the fuel administration gave to the conference was to have two of its experts, John P. White, president of the United Mine Workers of America, and James Heale, attend some of the sessions.

The new contract, if approved by Dr. Garfield, will supersede a supplemental contract increasing wages made last April, which supplemented a four-year contract signed in May, 1916, and will run until March 31, 1920, if the war has not ended by that date.

What effect a favorable decision by the fuel administration would have on the price of coal to the public is a question. Under the present conditions, mines must sell at government fixed rates, and the jobbers are given a profit of 20 cents a ton. Transportation rates and retailers' margins are also under control of the fuel administration. Apparently it would mean to the public at least the increase of 45 cents a ton at the mine, as the price at which the retailer would be able to obtain coal would be raised that amount under the proposed conditions.

Conferees were unwilling to say what effect they believed a refusal by the fuel administration would have on output and labor conditions.

It was said that the mines were short thousands of men, because other industries paying higher wages had drained them. It was decided not to disclose the situation further until Dr. Garfield had given his decision.

RAILROAD'S ATTITUDE.

Judge Chambers Returns from New York to Report.

Washington, Nov. 19.—Judge William L. Chambers, commissioner of the United States board of mediation and conciliation, returned to Washington Saturday after a conference at New York with railroad managers in regard to the proposed demand of the railroad brotherhoods for an increase in wages.

Judge Chambers sought information as to the precise attitude of the railroads toward the demands, for the information of President Wilson when he confers with the brotherhood executives on Thursday to bring about a settlement of the controversy.

Although the result of Judge Chambers' conference was not officially disclosed, it was said that the railroad managers had indicated they saw no reason in this instance to change their long-standing policy of willingness to submit to arbitration under the Newlands act.

A Medical Mongoose

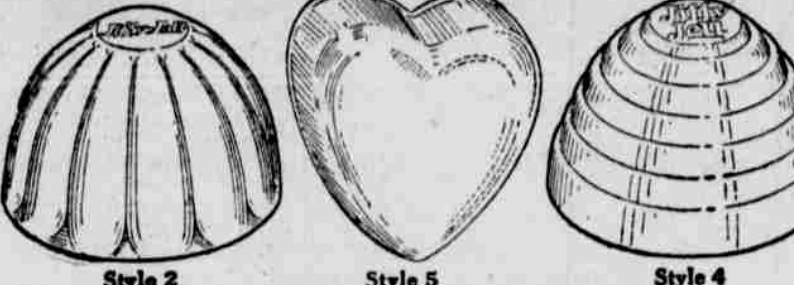
We can manufacture poisons within our own bodies which are as deadly as a snake's venom.

The liver acts as a guard over our well-being, sifting out the cinders and ashes from the general circulation. A blockade in the intestines piles a heavy burden upon the liver. If the intestines are choked or clogged up, the circulation of the blood becomes poisoned, the system becomes loaded with toxic waste, and we suffer from auto-intoxication or ptomaine poisoning. Something is wrong with the liver, and we suffer from headache, yellow-colored tongue, bad taste in mouth, nausea, or gas, acid dyspepsia, languor, debility, skin or eye-yellow, the water is scant and high-colored, containing "brick-dust" deposits and bile pigments. At such times one should drink plenty of water between meals, and a pint of hot water before breakfast, and occasionally take a pleasant laxative. Such a one is made of the May-apple, leaves of aloe and root of jalap, first extracted and put in ready-to-use form by Dr. Pierce nearly fifty years ago, and sold by druggists as Dr. Pierce's Pleasant Pellets.

Do not take mineral oils or so-called "Russian Oil" for the experiments by R. F. McDonald have shown, as lately reported in a government publication of the U. S. public health service, that mineral oil may act as an irritant that produces gastro-intestinal disturbances and that it may cause tissue proliferation, simulating cancer.

The next important organ to be reckoned with is the kidneys. Kidney disease carries away a large percentage of our people. What can the ordinary person do to properly balance bodily health? The answer is not easy, but I advise everybody to eat less meat, eat coarse, plain food, with plenty of vegetables, drink plenty of water between meals, and take an aloe and aloe solvent, such as Anuric (double strength), before meals for a while. Anuric can be obtained at almost any drug store.—Adv.

Free Until November 29

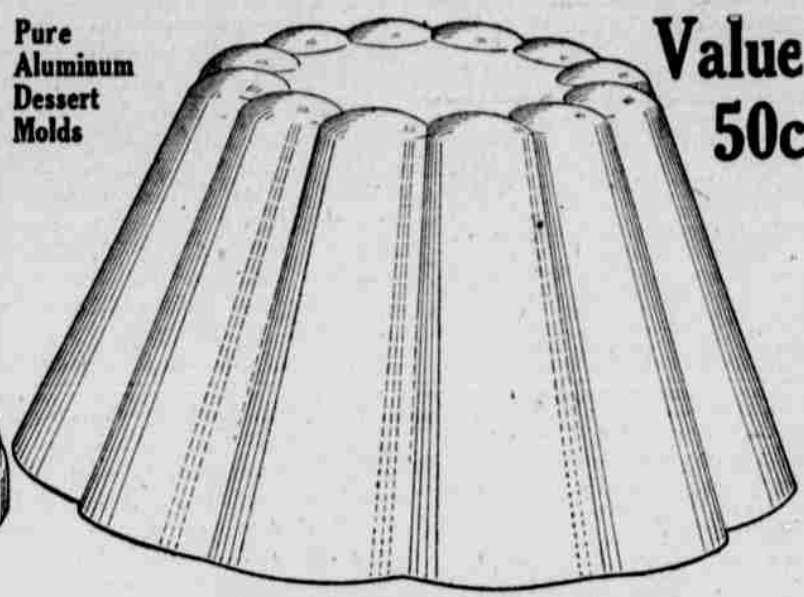


Three Individual Molds

Pure aluminum—assorted styles. Send the coupon below with only 10c to pay mailing. Or we will send six molds—enough to serve a full package of Jiffy-Jell—if you enclose 20c with the coupon. The advertised price is 60c per set.

Pure Aluminum Dessert Molds

Value 50c



Pint Dessert Mold

Or this Pint Mold, which serves a full package, will be sent for cost c. mailing. Enclose only 10c with coupon. This Pint Mold comes in heart shape also, if preferred.

A Gift for Women Our Thanksgiving Offer to Jiffy-Jell Users

This is to urge you to try Jiffy-Jell—perhaps for Thanksgiving dinner. You should know this new-grade, quick, fruity dessert. It will be a revelation.

It is made with rare grade Waukesha gelatine which costs twice as much as the common. And it brings you quick desserts and salads with a wealth of ripe-fruit taste. All fruit flavors are made from the fruit itself. They are highly concentrated, so every serving tastes like fresh crushed fruit.

All these liquid flavors come sealed in glass vials. One in each package. So they keep their strength and freshness. You add them when the jell has partly cooled, so you never scald the flavor.

You will be amazed to learn how Jiffy-Jell dainties excel old-style, quick gelatine desserts. Yet they cost but two cents per serving.

Ten Flavors in Glass Vials

Each Package Contains the Flavor in a Separate Vial

Strawberry	Orange	Raspberry	Lemon	Loganberry	Coffee
Pineapple	Cherry			Lime	Mint

Two Packages for 25c

TO GROCERS: Any jobber will supply you with Jiffy-Jell. Be sure and have the new flavors, Pineapple, Mint, Lime, Coffee, and LOGANBERRY, the Queen of them all.



Then send us this coupon, with 10c to pay mailing, and we will send you three individual dessert molds, pure aluminum. Or one 50-cent Pint Mold. Or, if you enclose 20c, we will send six individual molds.

Jiffy-Jell

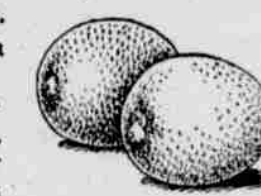
For Desserts and Salads
Flavors in Glass Vials

Then there is Mint flavor, which makes a Mint Jell rich in fresh-mint taste. There is Lime flavor—made from lime fruit. It makes an ideal salad jell—tart, zesty and green. We want you to know these new delights which a million homes now enjoy. So we ask you to buy two packages to try.

Then send us this coupon, with 10c to pay mailing, and we will send you three individual dessert molds, pure aluminum. Or one 50-cent Pint Mold. Or, if you enclose 20c, we will send six individual molds.

All will last a lifetime.

Accept this offer for your own sake. Do it now, for the offer ends November 29.



Lime Flavor for Salad Jell

Mail Us This Coupon

When you buy Jiffy-Jell from your Grocer

I have today received two packages of Jiffy-Jell as pictured here from

(Name of Grocer)

Now I mail this coupon with

☐ 10c for the Pint Mold, or

☐ 10c for 3 Individual Molds, or

☐ 20c for 6 Individual Molds

(Check which)

Your Name

Address

Be sure you get Jiffy-Jell, with package like picture, for nothing else has true-fruit flavors in foods. Mail Coupon to

Waukesha Pure Food Company, Waukesha, Wis.

Topics of the Home and Household.

Brown bread, cut in thin slices and spread with strawberry jam or peach marmalade and covered with a layer of cream cheese, makes a novel luncheon sandwich.

Tea leaves moistened with vinegar will remove the discoloration in glass caused by flowers.

Knife stains disappear if rubbed with a raw potato and then polished.

A box of stationery is always acceptable, but you will add greatly to the value of the gift if you will place a stamp on each of the envelopes. We all realize that securing a stamp is a very important factor in the mailing of a letter, and much time can be saved by having the stamps affixed to the envelopes beforehand.

Sassafras bark sprinkled over dried fruit will keep away the worms. Red ants may be banished by keeping a small bag of sulphur where they are apt to congregate.

When paring a quantity of onions for dinner or pickling purposes, try protecting the eyes with a pair of plain or amber goggles, and save the unpleasant smarting and "crying" which generally accompany this process.

Apple and Orange Jelly—Prepare apples as for jelly—boil and strain. Slice oranges, boil and strain. To each pint of apple juice add a pint of orange juice and one pound of sugar. Boil together, removing scum as it rises, until a little colored over, and set aside like any other jelly. This jelly is piquant and most delicious.

When two colors are to be introduced into a strip of knitting it is often a question how best to join the ends of the yarn. With a large darning needle draw the one end into the other. The additional thickness will not be noticed as much as if the two ends were laid over each other and knitted into the stripe.

To repair scratched wall paper, moisten a scrap of the wallpaper which has been saved, carefully scrape off the coloring with a knife and apply this to the spot. When dry the scratched place will not be noticed.

Care of the Hair.

The roots of the hair although small are each supplied with a nerve and blood vessel and through each root each individual hair gets its nourishment and life. Just above the root on either side are two small glands which secrete an oily substance that gives the gloss to the hair and serves to protect the root from an accumulation of dust. Then comes the hair proper, a tube, hollow during its entire length and through this hol-

low center is conveyed the food necessary to its growth and health. The hair in itself is not very much subject to disease, but it is affected by the ailments and conditions of the other parts of the body and it shows the result of this influence in several ways; for this reason we must proceed to the treatment of diseases of the scalp and hair in what may seem a very indirect method.

Falling of the hair is one of the most common troubles. The hair comes out sometimes in spots, but usually there is a general thinning out all over the head, the hair becoming dry and brittle, breaking off and splitting at the ends. This annoying ailment is almost always indicative of one of two things: either a lack of nourishment or else a hot, feverish condition of the scalp. The treatment then must depend on the general condition of your health. If you are in a weak, debilitated state, or if you are suffering from long continued or severe nervous mental strain you must overcome these conditions before you can expect any improvement in your hair. Or, on the other hand, if you are in a plethoric state, full bloated, with feverish symptoms, with a sensation of heat in the head, dry, hot skin, etc., you must likewise correct this tendency before you can have healthy-growing hair. In either case tone the system by tonics, good food and plenty of rest and sleep; avoid hair restoratives, hair tonics, etc., and take flowers of sulphur in small doses (say a quarter of a teaspoonful twice a day in a little milk). Stimulate the roots of the hair by frequent and long continued use of a soft brush; clip off the split ends, and keep the scalp clean. There is nothing better for washing the head than tepid water and castile soap, to which has been added a tablespoonful of alcohol, cologne or bay rum.

Dandruff is not, as many people think, a result of negligence or of uncleanness, for it can certainly be produced by a vigorous use of a harsh brush. Any application or any treatment that excoarates or irritates the scalp will produce dandruff.

Some persons are given to pulling out solitary gray hairs that make their appearance early. They could not do anything more foolish. The hair is simply broken off at the root and the decayed nutriment escapes, inoculating the hair in the immediate vicinity. As a consequence, for every gray hair pulled out, five more make their appearance.

There is nothing finer than gray hair on the head of one who is nearing the horizon of life. It is an aureole of glory.

Made of Potatoes. Of all the vegetable kingdom there is no vegetable more nourishing or more palatable than our friend the potato. Try some of these dishes with it as the background:

Potato Soup. One large cup fresh diced potato, one-half cup minced celery, one-half cup minced onion. Boil together until soft in a little salted water and pour through a colander.

Add to this one quart sweet milk, one tablespoon butter, pinch salt, a little pepper. Reheat and thicken with one tablespoon flour, mixed with cold milk and serve with crisp crackers.

Potato Scones. One large cup freshly boiled mashed potato, two small cups sifted flour, with one rounding teaspoon of lard or other shortening, one egg well beaten, pinch salt, one large teaspoonful sugar. Mix well together with sweet milk. Turn on a floured board, roll and cut into triangles. Bake in quick oven until nice brown. Split and butter. Serve hot with jelly or jam.

Potatoes au Gratin. Cut one pint cold boiled potatoes into dice; make cream sauce with two level tablespoonfuls of butter, two level tablespoonfuls of flour, one cup milk, one-half teaspoonful salt and dash of pepper. Add good half cup rich, yellow cheese shaved fine and stir over hot water till cheese is dissolved.

Put alternate layers of sauce and potatoes in baking dish and cover top layer of sauce with buttered bread crumbs. Brown in quick oven.

Stuffed Potatoes. Remove the tops from medium sized well baked potatoes with a knife. Hull out the inside. Cream with milk. Allow one teaspoonful of grated cheese to each potato. Add to the creamed portion. Add salt and pepper to taste.

Refill the potato with the mixture, cover the top with the grated cheese, place in a baking pan with the potato standing upright. Return to the oven until piping hot. Garnish with parsley and serve on individual dishes. This is an excellent meat substitute.

Potatoes and Cheese. Boil six or seven potatoes until mealy, slice very smooth, add two tablespoonfuls butter, pepper and salt to taste and enough hot milk to make quite soft. Beat into potatoes one-half cupful of grated cheese, then grate this layer of

cheese on the top and set in oven until the cheese toasts.

Potato Puffs. Two cupfuls of mashed potatoes, two eggs whipped lightly, one tablespoonful melted butter, one cupful of milk and one teaspoonful of salt. Beat ingredients together until fluffy and put into greased muffin tins. Sprinkle the top with grated cheese and brown in oven.

Sweet Potato Fried Cakes. One cupful of mashed sweet potatoes, one cupful sweet milk, one teaspoonful of baking powder, two eggs, well beaten, one cupful sugar, half a cupful of raisins, slightly cooked before adding to mixture. Add flour enough to make a soft dough. Roll out and make wafers and fry in deep fat.—Irish World.

Three Eggless Recipes. English Pudding—Half cupful of molasses, quarter cupful of butter, half cupful of sweet milk, one scant teaspoonful of soda, half teaspoonful each kind of spice, half cupful of chopped raisins, two scant cupfuls of flour. Steam three hours and serve with hard sauce.

Rice Pudding—One small cupful of rice, three-quarters of a cupful of sugar, one quart of milk, a pinch of nutmeg. Soak for one hour, stirring frequently. Bake two hours without stirring.

Dorothy Dexter.

ANNOYING SYMPTOMS

How Heat Flashes, Dizzy Spells and other Bad Feelings at Change of Life may be Relieved.

Richmond, Va.—"After taking seven bottles of Lydia E. Pinkham's Vegetable Compound I feel like a new woman. I always had headaches during the Change of Life and was also troubled with other bad feelings common at that time—dizzy spells, nervous feelings and heat flashes. Now I am in better health than I ever was and recommend your remedies to all my friends."—Mrs. LENA WYNN, 2512 E. O Street, Richmond, Va.

While Change of Life is a most critical period of a woman's existence, the annoying symptoms which accompany it may be controlled, and normal health restored by the timely use of Lydia E. Pinkham's Vegetable Compound.

Such warning symptoms are a sense of suffocation, hot flashes, headaches, backaches, dreads of impending evil, timidity, sounds in the ears, palpitation of the heart, sparks before the eyes, irregularities, constipation, variable appetite, weakness and dizziness.

Remove the tops from medium sized well baked potatoes with a knife. Hull out the inside. Cream with milk. Allow one teaspoonful of grated cheese to each potato. Add to the creamed portion. Add salt and pepper to taste.

Refill the potato with the mixture, cover the top with the grated cheese, place in a baking pan with the potato standing upright. Return to the oven until piping hot. Garnish with parsley and serve on individual dishes. This is an excellent meat substitute.

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